

ASSORTED ARTISAN SALUMI SAMPLER

9 or Family Portion 17

Prosciutto Di Parma

Imported from Langhirianese, Italy, aged 16 months, sweet and buttery

Speck

Imported prosciutto from Balzano, Italy, air dry aged 10 months, cold smoked

Capocollo

Delicate flavor, mild heat, tender, rich texture, aged 6 months

Sopressata

Handcrafted country style dried salami, aged up to 12 weeks, sharp, peppery finish

Add To Any Salumi – 2 each

Grana Parmesan . Mushrooms . Roasted Peppers . Marinated Artichokes

PRIMI

Minestrone 5/6

Classic Italian minestrone, gluten free ditilini, pesto genovese

Calamari Fritti 10

Crispy fried calamari, cherry peppers, lemon basil aioli, San Marzano tomato sauce

Cape Cod Mussels * 9

Prosecco, heirloom tomatoes, shallots, chives, grilled ciabatta

House Made Meatballs 11

Plum tomato ragu, garlic crostini

Melanzana Portafoglio 10

Crispy breaded eggplant, oven dried tomatoes, smoked mozzarella, tomato butter sauce, basil oil

Burrata 10

Fennel, orange, pea tendrils, candied walnuts, mandarin infused extra virgin olive oil

INSALATE

Della Casa 8

House greens, radish, carrot, red onion, sherry vinaigrette

Classic Caesar 9

Romaine hearts, classic Caesar dressing, focaccia croutons, Parmesan

CT Bibb 9

Maple Leaf Farm's bibb lettuce, chopped bacon, strawberries, basil, aged balsamic, creamy goat cheese dressing

Toscana 10

House greens, fresh mozzarella, warm polenta croutons, roasted garlic, red grape tomatoes, Kalamata olives, balsamic vinaigrette

Any Above Salad as Entree With:

Chicken* 18 . Shrimp* 20 . Salmon* 24 . Calamari Fritti 17

Our Private Dining Room Can Accommodate Groups Up To 36!

Max Amore

ristorante



PASTA

Max A Penne * 18

Wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil, Grana Parmigiano

Orcchiette e Salsiccia 19

Lamberti's sweet sausage, broccoli rabe, cannellini beans, garlic, red pepper flakes, extra virgin olive oil

Teddy's Sunday Gravy (House Specialty) 22

Rigatoni, braised short rib, hot link sausage, meatballs, San Marzano tomato ragu, Grana Padano

Penne Alla Vodka 17

Sun dried tomatoes, garlic, fresh basil, San Marzano tomato vodka cream, aged Parmesan

Gnocchi Primivera 18

House made potato gnocchi, peas, fava beans, asparagus, pea tendrils, cracked black pepper, Pecorino

Bombolotti ai Modo Max 21

Baked short rigatoni, Lamberti's hot and sweet sausage, peas, plum tomatoes, Grana Parmesan cream

English Pea & Goat Cheese Risotto 18

Pickled red onion, pea tendrils, baby carrots, asparagus, radish, herbs

Long Rigatoni Bolognese 20

Hearty Italian meat sauce, pesto, creamy ricotta

Fresh Linguine con Gamberi * 24

Seared shrimp, artichoke hearts, heirloom tomatoes, fresh herb brodo

Add To Any Pasta

Hot or Sweet Sausage 3 . Wood Grilled Chicken* 3 . Meatballs 3 . Shrimp* 5

La Veneziane Gluten Free Corn Pasta or Whole Wheat Pasta Available

Executive Chef ~ Edward "Ted" Burnett

Sous Chef ~ Michael Touranjoe

STONE PIES

Max's Roni 16

Small crisp pepperoni, fresh & shredded mozzarella, Parmesan, oregano

Verdura 15

Artichoke hearts, roasted baby carrots, broccoli rabe, shredded mozzarella, roasted pepper sauce

Classic Margarita 15

San Marzano tomatoes, fresh mozzarella, sweet basil, extra virgin olive oil, sea salt

Pollo Genovese 16

Lamberti's chicken sausage, caramelized onions, asiago, gorgonzola, toasted pine nuts

Tre Formaggi 14

Mozzarella, asiago, Grana Padano, sweet basil, marinara

Truffle & Smoked Scamorza 16

Truffle paste, smoked scamorza, ricotta, sweet basil, garlic oil

Add To Any Pie

Hot or Sweet Sausage 3 . Chicken Sausage* 3 . Meatballs 3 . Shrimp* 5

SECONDO

Veal Abruzzo * 26

Breaded veal cutlet, roasted portobellas and tomatoes, bell pepper sauce, parsley oil, aged balsamic, watercress

Wood Grilled Atlantic Salmon * 24

Fregola, fava beans, breakfast radish, watercress, spring onion pesto

Classic Chicken Parmigiana * 20

Fresh mozzarella, spaghetti, plum tomato sauce, basil

Wood Grilled New York Strip * 32

Grilled asparagus, garlic mashed potatoes, balsamic demi

Marinated Boneless Lamb Loin * 28

Peanut potatoes, baby carrots, cipollini onion, scallion, asparagus, Frescobaldi extra virgin olive oil

Seared Scallops * 27

Beluga lentils, oven roasted tomatoes, poached fennel, cucumber, minted yogurt

Marinated Brick Pressed Chicken * 20

Wood roasted half chicken, Tuscan vegetables, sweet garlic mashed

SIDES – 6 each

Parmesan Truffle Fries . Spaghetti Aglio Olio . Garlic Spinach
Broccoli Rabe . Roasted Potatoes . Roasted Tuscan Vegetables
Sweet Garlic Mashed Potatoes

*Thoroughly cooking meats, poultry, seafood, shellfish, & eggs reduces the risk of food-borne illness